



V.V.VANNIAPERUMAL COLLEGE FOR WOMEN

(Belonging to Virudhunagar Hindu Nadars)

An Autonomous Institution Affiliated to Madurai Kamaraj University, Madurai

Re-accredited with 'A' Grade (3rd Cycle) by NAAC

VIRUDHUNAGAR - 626 001

PEOs, POs, PSOs and COs

B.Sc. HOME SCIENCE – NUTRITION AND DIETETICS

Programme Educational Objectives (PEOs)

PEOs are broad statements that describe the career and professional achievements, that the Programme is preparing the graduates to achieve within the first few years after graduation. PEOs are framed for each Programme and should be consistent with the Mission of the Institution.

Programme Outcomes (POs)

POs shall be based on Graduate Attributes (GAs) of the Programme. The GAs are the attributes expected of a graduate from a Programme in terms of knowledge, skills, attitude and values. The Graduate Attributes include Disciplinary Knowledge, Communication Skills, Critical Thinking, Problem Solving, Analytical Reasoning, Research Related Skills, Co-operation/Team Work, Scientific Reasoning, Reflective Thinking, Information/Digital Literacy, Multicultural Competence, Moral and Ethical Awareness/Reasoning, Leadership Qualities and Lifelong Learning.

On successful completion of the Programme, the students will be able to

- 1 Apply effectively the acquired knowledge and skill in the field of Arts, Physical Science, Life Science, Computer Science, Commerce and Management for higher studies and employment. (*Disciplinary Knowledge*)
- 2 Communicate proficiently and confidently with the ability to express original/complex ideas effectively in different situations. (*Communication Skills*)

- 3 Identify, formulate and solve problems in real life situations scientifically/ systematically by adapting updated skills in using modern tools and techniques. (*Scientific Reasoning and Problem Solving*)
- 4 Critically analyse, synthesise and evaluate data, theories and ideas to provide valid suggestions for the betterment of the society. (*Critical Thinking and Analytical Reasoning*)
- 5 Use ICT in a variety of self-directed lifelong learning activities to face career challenges in the changing environment. (*Digital Literacy, Self - directed and Lifelong Learning*)
- 6 Self-manage and function efficiently as a member or a leader in diverse teams in a multicultural society for nation building. (*Co-operation/Team Work and Multicultural Competence*)
- 7 Uphold the imbibed ethical and moral values in personal, professional and social life for sustainable environment. (*Moral and Ethical Awareness*)

Programme Educational Objectives (PEOs)

The students will be able to

- become professionally competent nutritionist, dieticians, health care workers in hospitals, health departments, speciality clinics, fitness centres, hospitality industries, Social welfare organizations and public health agencies or member of teaching faculty in higher education or become self-employed.
- employ their culinary skills, artistic skills, interpersonal skills and technical skills both in career and home for holistic living.
- follow professional ethics and provide feasible solutions for health related problems in social, cultural and environmental issues.

Key Components of the Mission Statement	PEO1	PEO2	PEO3
prepare the students in becoming self-reliant	√	√	√
establish of an entrepreneur in any of the varied fields of Home Science	√	√	√
uphold professionalism and ethics for improving their quality of living	√	√	√

Programme Specific Outcomes (PSOs)

Based on the Programme Outcomes, Programme Specific Outcomes are framed for each UG Programme. Programme Specific Outcomes denote what the students would be able to do at the time of graduation. They are Programme specific. It is mandatory that each PO should be mapped to the respective PSO.

On completion of B.Sc. Home Science – Nutrition and Dietetics Programme, the students will be able to

PO 1: Disciplinary Knowledge

PSO1.a: apply the knowledge of the basic principles involved in various branches of Home Science incorporated with knowledge in related courses in higher studies.

PSO1.b : apply their professional and entrepreneurial skills in the areas such as Food Science, Nutrition Science, Dietetics, Human Development, Textiles and Clothing, Family Resource Management, Food Service Management, Community Nutrition, Family Dynamics, Extension Education and Computer for establishing a career in food and hospitality industries and other allied organizations leading to economic empowerment.

PO 2: Communication Skills

PSO 2.a: use appropriate communication strategies to deliver the learnt concepts effectively to peer groups, job providers and common people in relevant situations.

PSO 2.b: hone communication skills in effective presentation of curricular ideas, concept and scientific principles in various circumstances.

PO 3: Scientific Reasoning and Problem Solving

PSO 3: categorise the prevalent demands for Home Science related issues in the contemporary society and formulate new methods to fulfill them with the best possible service for human upliftment.

PO 4: Critical thinking and Analytical Reasoning

PSO 4.a: evaluate the practices in cookery, diet planning, diet counselling, food analysis, food preservation, food safety and quality control, bakery and confectionary, Human Development, pre-school management, textiles and clothing, resource management, interior decoration, housekeeping and arrive at a conclusion to instill a health culture in the community through outreach programmes.

PSO 4.b : analyse critically the current situation of the society in human health related issues and find out the solutions from acquired practical skills gained in the laboratory.

PO 5: Digital Literacy, Self - directed and Lifelong learning

PSO 5: upgrade their learning skills in their field of interest through ICT to meet the challenges in competitive examinations and grab more career opportunities.

PO 6: Cooperation/Team Work and Multi-Cultural Competence

PSO 6: maintain a harmonious interpersonal relationship as member or leader in team works and their wholesome personality, to attain a goal.

PO 7: Moral and Ethical awareness

PSO 7: practice the inculcated moral values and ethics for promoting sound health and holistic living by considering about environmental issues.



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VIRUDHUNAGAR - 626 001

Semester I	FOOD SCIENCE I	Hours/Week: 4	
Core Course-1		Credits: 4	
Course Code 20UHSC11		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: describe the basic concept of food and cooking, functions of food, sources of food constituents and food guide pyramid, objectives, preliminary preparations and methods of cooking and the role of various foods in cookery. [K1]

CO2: explain the composition, nutritive value, selection, storage and processing of different foods such as cereals, pulses, vegetables, fruits and sugars. [K2]

CO3: classify food groups, vegetables, fruits, sugar, food adjuncts, stages of sugar cookery, toxic constituents of pulses, merits and demerits of preliminary preparations of cooking and methods of cooking. [K2]

CO4: identify the role of food in good health, the medicinal values of food adjuncts and the changes that occur during cooking and processing of different foods. [K3]

CO5: analyse the factors to be considered while doing the preliminary preparations and cooking of different foods by using different cooking methods. [K4]

Course Code 20UHSC11	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	H	H	M	H	-	-	-	L	-	-
CO2	H	H	M	H	-	-	-	H	-	-
CO3	H	H	H	H	-	-	-	H	-	-
CO4	H	H	H	H	H	H	H	H	-	-
CO5	H	H	H	H	H	H	H	H	-	L



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Semester I	FOOD SCIENCE I	Hours/Week: 4	
Core Course-1		Credits: 4	
Course Code 20UHSC11N		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: describe the basic concept of food and cooking, functions of food, sources of food constituents and food guide pyramid, objectives, preliminary preparations and methods of cooking and the role of various foods in cookery. [K1]

CO2: explain the composition, nutritive value, selection, storage and processing of different foods such as cereals, pulses, vegetables, fruits and sugars. [K2]

CO3: classify food groups, cereal food products, pulses, vegetables, fruits, sugar, food adjuncts, stages of sugar cookery, toxic constituents of pulses, merits and demerits of preliminary preparations of cooking and methods of cooking. [K2]

CO4: identify the role of food in good health, the medicinal values of food adjuncts and the changes that occur during cooking and processing of different foods. [K3]

CO5: analyse the factors to be considered while doing the preliminary preparations and cooking of different foods by using different cooking methods. [K4]

Course Code 20UHSC11N	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	H	H	M	H	-	-	-	L	-	-
CO2	H	H	M	H	-	-	-	H	-	-
CO3	H	H	H	H	-	-	-	H	-	-
CO4	H	H	H	H	H	H	H	H	-	-
CO5	H	H	H	H	H	H	H	H	-	L



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Semester I	NUTRITION SCIENCE	Hours/Week: 4	
Core Course-2		Credits: 4	
Course Code 20UHSC12		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: state the concept of health, nutrition, nutritional status, the food sources and deficiency diseases of all nutrients. [K1]

CO2: discuss the dimensions of health, energy value of food, BMR, quality of protein and classification of macro and micro nutrients. [K2]

CO3: explain the functions, digestion and absorption of macro and micro nutrients. [K2]

CO4: identify the factors affecting BMR, absorption of various nutrients and write the recommended Dietary Allowances for different stages of life. [K3]

CO5: analyze the causes and consequences of nutrient deficiency diseases. [K4]

Course Code 20UHSC12	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO7
CO1	M	M	M	H	L	L	L	H	-	-
CO2	H	M	M	H	L	L	L	H	-	-
CO3	H	M	M	H	L	M	M	H	-	-
CO4	H	M	M	H	H	H	H	H	-	-
CO5	H	M	M	H	H	H	H	H	-	-



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Semester I	ALLIED COURSE I- ORGANIC, INORGANIC AND PHYSICAL CHEMISTRY – I	Hours/Week: 4	
Allied Course -I Course		Credits: 4	
Course Code 20UCNA11		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: know about the basic concepts in organic, inorganic and physical chemistry. [K1]

CO2: understand the chemical components involved in polymers, drugs, reagents

and the removal of hardness of water, types of hydrogen isotopes and colloids. [K2]

CO3: discuss about the preparations and properties of polymers, antibiotics, different concentrated reagents, soft water and colloids; inter conversion of hydrogen. [K2]

CO4: apply different type of reactions and steps involved in polymer synthesis, water purification, reagents, drugs and colloidal substances. [K3]

CO5: analyze various forms of polymers, isotopes of hydrogen, water softening processes, reagent used in laboratory, drug action with side effects and different colloids. [K4]

Course Code 20UCNA11	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	H	M	M	L	M	M	H
CO2	H	M	M	L	M	M	H
CO3	M	M	M	L	H	M	H
CO4	H	M	M	L	H	M	H
CO5	M	M	M	L	H	M	H



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Semester I	VALUE EDUCATION (2020 -21 onwards)	Hours/Week: 2	
Ability Enhancement Compulsory Course		Credits: 2	
Course Code 20UGVE11		Internal 100	External -

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: describe the general human values and their associated values that are essential to make them committed and responsible individuals. [K1]

CO2: indicate the importance and benefits of upholding human values. [K2]

CO3: explain the steps to be taken for upholding human values and human rights. [K2]

CO4: practice the individual values needed for maintaining harmonious relationship with members of family, institution, organization or society for preserving and transmitting its tradition and culture. [K3]

CO5: uphold the legal, moral, ethical and spiritual values for nurturing health and happiness leading to national integrity and peace and for the existence of human beings with humanity. [K3]

Course Code 20UGVE11	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	H	M	-	-	L	-	H
CO2	H	M	-	-	L	-	H
CO3	H	M	-	-	L	-	H
CO4	H	M	-	-	H	H	H
CO5	H	M	-	-	L	H	H



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Semester II	FOOD SCIENCE II	Hours/Week: 4	
Core Course-3		Credits: 4	
Course Code 20UHSC21		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: describe the structure of egg and meat, properties of milk and oils, role of milk, eggs, fleshy foods, fats and oils, nuts and oil seeds in cookery and sensory characteristics of different foods. [K1]

CO2: outline the composition, nutritive value, selection, storage, spoilage, preservation and processing of different foods. [K2]

CO3: classify poultry, fish, nuts and oil seeds, milk products and types of sensory evaluation. [K2]

CO4: find the changes that occur during cooking and processing of different foods and prepare evaluation cards for sensory evaluation. [K3]

CO5: analyse the factors to be considered while cooking of various foods and inspect recipes through sensory evaluation techniques. [K4]

Course Code 20UHSC21	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 3 2.a	PSO 4 2..b	PSO 5	PSO 4.a	PSO 4.b	PSO5	PSO6	PSO7
CO1	H	H	M	H	-	-	-	L	-	-
CO2	H	H	M	H	-	-	-	H	-	-
CO3	H	H	H	H	-	-	-	H	-	-
CO4	H	H	H	H	H	H	H	H	-	-
CO5	H	H	H	H	H	H	H	H	-	L



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Semester II	FOOD SCIENCE II	Hours/Week: 4	
Core Course-3		Credits: 4	
Course Code 20UHSC21N		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: describe the structure of egg and meat, properties of milk and oils, role of milk, eggs, fleshy foods, fats and oils, nuts and oil seeds in cookery and quality of food. [K1]

CO2: outline the composition, nutritive value, selection, storage, spoilage, preservation and processing of different foods. [K2]

CO3: classify poultry, fish, nuts and oil seeds, milk products, methods of improving the quality of foods and types of sensory evaluation. [K2]

CO4: find the changes that occur during cooking and processing of different foods, prepare evaluation cards for sensory evaluation and fortified foods. [K3]

CO5: analyse the factors to be considered while cooking of various foods and inspect recipes through sensory evaluation techniques. [K4]

Course Code 20UHSC21N	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PS1. a	PSO 1.b	PSO 3 2.a	PSO 4 2..b	PSO 5	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	H	H	M	H	-	-	-	L	-	-
CO2	H	H	M	H	-	-	-	H	-	-
CO3	H	H	H	H	-	-	-	H	-	-
CO4	H	H	H	H	H	H	H	H	-	-
CO5	H	H	H	H	H	H	H	H	-	L



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Semester II	FOOD SERVICE MANAGEMENT	Hours/Week: 4	
Core Course-4		Credits: 4	
Course Code 20UHSC22		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: describe the concept and history of food service establishment, physical plant and equipment, quantity food production and service, financial management, hygiene, sanitation and safety. [K1]

CO2: explain the different types of food service establishment, kitchen, storage areas, equipment, menus, styles of service, cost, account, hygiene and accidents. [K2]

CO3: discuss the functions and laws of food service management, selection criteria of kitchen, storage, service area and equipment, factors influencing menu planning, food losses and safety. [K2]

CO4: identify the management tools, plant locations, effective use of left over foods, profit and loss account and safety measures in food service establishments. [K3]

CO5: focus on the organisation structure of the food service establishment, care and maintenance of equipment, method of purchasing, storage, receiving of food, cost control and safe handling of food. [K4]

Course Code 20UHSC22	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO6	PSO7
CO1	H	M	L	M	-	-	-	M	-	-
CO2	H	M	L	M	-	L	L	M	-	-
CO3	H	L	M	M	L	L	L	M	-	-
CO4	H	L	M	M	H	L	H	M	-	M
CO5	H	M	M	M	H	M	H	M	-	L



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Semester II	FOOD SCIENCE LAB	Hours/Week: 2	
Core Practical - 1		Credits: 2	
Course Code 20UHSC21P		Internal 40	External 60

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: identify the structure of starches and techniques involved in food preparations. [K3]

CO2: prepare various recipes by using different cooking methods. [K3]

CO3: determine the changes that occur during cooking of different foods such as cereals, pulses, vegetables, fruits, sugars, milk, egg, meat, poultry and fish. [K3]

CO4: calculate the percentage of edible portion of various foods and utilize the prepared score card for evaluating the sensory characteristics of foods and prepare the record. [K3]

CO5: analyse the factors affecting the cooking quality of different foods. [K4]

Course Code 20UHSC21P	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO6	PSO7
CO1	H	H	L	L	H	H	H	L	L	L
CO2	H	H	M	M	H	H	H	H	H	M
CO3	H	H	M	M	H	H	H	H	M	L
CO4	H	H	M	M	H	H	H	H	M	-
CO5	H	H	M	M	H	H	H	H	H	M



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Semester II	ALLIED COURSE -I- ORGANIC, INORGANIC AND PHYSICAL CHEMISTRY – II	Hours/Week: 4	
Allied Course -I Course		Credits: 4	
Course Code 20UCNA21		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: know about the basic concepts in organic, inorganic and physical chemistry. [K1]

CO2: understand the chemical constituent in oils and fats, soaps and detergents,

biomolecules, fuels and fertilizers, cosmetics and cleaning agents. [K2]

CO3: identify the methods of preparation for organic and inorganic compounds. [K2]

CO4: comprehension about the classification of biomolecules, fuels, fertilizers and catalyst; properties of oil & fats; application of adsorption ; uses of biomolecule, cleaning agents and cosmetics. [K3]

CO5: Analyze the oils, fats and biomolecule functions, fuel and fertilizers, cleaning agents and cosmetics; characteristics and catalytic properties of chemicals. [K4]

Course Code 20UCNA21	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	H	M	M	M	L	M	H
CO2	H	M	M	M	L	M	H
CO3	M	M	M	M	L	M	H
CO4	M	M	M	M	L	M	H
CO5	M	M	M	M	L	M	H



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Semester II	VOLUMETRIC ANALYSIS	Hours/Week: 2	
Allied Course Practical -I Course		Credits: 2	
Course Code		Internal	External
20UCNA21P		40	60

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: apply the Principles involved in the Volumetric analysis. [K3]

CO2: find out the strength of standard solutions. [K3]

CO3: estimate the amount of the substance present in the given solution by volumetric analysis. [K3]

CO4: determine the concentration of the unknown solutions. [K4]

CO5: analyse and evaluate the accuracy of the results. [K4]

Course Code 20UCNA21P	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	H	M	H	M	L	H	M
CO2	H	M	H	M	L	H	M
CO3	H	M	H	M	L	H	M
CO4	H	M	H	M	L	H	M
CO5	H	M	H	M	L	H	M



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Semester I	MS-OFFICE – LAB	Hours/Week: 2-T-1,P-1	
Skill Enhancement Course Practical-1		Credits: 2	
Course Code 20UHSS21P		Internal 40	External 60

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: write the commands for windows and Microsoft Office. [K3]

CO2: apply the technical skills to create the documents in MS Office. [K3]

CO3: execute the prepared documents in MS Word, MS Excel, MS Power point and MS Access. [K3]

CO4: prepare the record with formatted outputs. [K3]

CO5: examine the formatting options and short cut keys used in MS Office. [K4]

Course Code 20UHSS21P	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO6	PSO7
CO1	H	H	L	M	L	M	M	H	-	-
CO2	H	H	L	M	H	H	H	H	-	-
CO3	H	H	M	M	H	H	H	H	-	-
CO4	H	H	M	H	L	H	H	H	M	-
CO5	H	H	M	H	L	H	H	H	-	M



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Semester II	MS-OFFICE – PRACTICAL	Hours/Week: 2-T-1,P-1	
Skill Enhancement Course Practical-1		Credits: 2	
Course Code 20UHSS21PN		Internal 40	External 60

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: write the commands for windows and Microsoft Office. [K3]

CO2: apply the technical skills to create the documents in MS Office. [K3]

CO3: execute the prepared documents in MS Word, MS Excel, MS Power point and MS Access. [K3]

CO4: prepare the record with formatted outputs. [K3]

CO5: examine the formatting options and short cut keys used in MS Office. [K4]

Course Code 20UHSS21PN	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	H	H	L	M	L	M	M	H	-	-
CO2	H	H	L	M	H	H	H	H	-	-
CO3	H	H	M	M	H	H	H	H	-	-
CO4	H	H	M	H	L	H	H	H	M	-
CO5	H	H	M	H	L	H	H	H	-	M



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Semester I	HOME FURNISHING	Hours/Week: 4	
Allied Course-I		Credits: 4	
Course Code 20UHSA11		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: state the concept, objectives and importance of home furnishing accessories, stain removal and dry cleaning. [K1]

CO2: classify the types of home furnishing, stain and dry cleaning. [K2]

CO3: select the appropriate furnishing materials for various home furnishing and methods of stain removal and dry cleaning. [K2]

CO4: apply the techniques involved in home furnishing, stain removal and dry cleaning. [K3]

CO5: analyze the factors to be considered while planning to furnish the home and care and maintenance of home furnishing materials. [K4]

Course Code 20UHSA11	PO1	PO2	PO3	PO4	PO5	PO6	PO7
	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7
CO1	M	M	-	-	H	-	-
CO2	H	M	-	-	H	-	-
CO3	H	M	-	-	H	-	-
CO4	H	M	H	M	H	-	M
CO5	H	M	H	M	H	-	-



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VIRUDHUNAGAR - 626 001

Semester II	ENTREPRENEURIAL SKILL DEVELOPMENT	Hours/Week: 4	
Allied Course-1		Credits: 4	
Course Code 20UHSA21		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: state the concept of entrepreneurship, entrepreneur management, supporting institutions and organizational structure of a garment unit, departments in a garment unit, factory design and layout and performance of Indian garment export. [K1]

CO2: indicate the qualities of an entrepreneur, characteristics and scope of management, production, planning and controlling process in garment industries, personnel involved in different departments and SWOT analysis. [K2]

CO3: classify the types of entrepreneur, building, factory layout process and commercial banks. [K2]

CO4: identify the role of factory layout, merchandiser, entrepreneur, manager, supporting institutions and departments in a garment unit, advantages and limitations of building and setting of a garment unit for export market. [K3]

CO5: analyse the functions of management, supporting institutions, personnel nature of the job, requirements of personnel related to health, safety and export procedures. [K4]

Course Code 20UHSA21	PO1	PO2	PO3	PO4	PO5	PO6	PO7
	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7
CO1	H	H	-	-	M	-	-
CO2	H	H	-	-	M	-	-
CO3	H	H	-	-	M	-	-
CO4	H	H	H	H	M	-	L
CO5	H	H	M	H	M	-	L



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VIRUDHUNAGAR - 626 001

Semester II	HOME TEXTILES LAB	Hours/Week: 2	
Allied Course Practical-1		Credits: 2	
Course Code 20UHSA21P		Internal 40	External 60

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: choose the appropriate raw materials and principles involved in developing home furnishing accessories. [K3]

CO2: make use of the basic drafting and stitching procedure for preparing household accessories. [K3]

CO3: construct the home furnishing accessories with novel ideas. [K3]

CO4: identify the type of stain and techniques involved to remove it and prepare the record. [K3]

CO5: analyse the factors influencing the preparation of home accessories. [K4]

Course Code 20UHSA21P	PO1	PO2	PO3	PO4	PO5	PO6	PO7
	PSO 1	PSO 2	PSO3	PSO4	PSO5	PSO6	PSO7
CO1	H	M	L	M	M	-	-
CO2	H	M	M	M	M	-	-
CO3	H	M	H	M	M	-	-
CO4	H	M	H	H	M	M	-
CO5	H	M	M	H	M	-	-



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VIRUDHUNAGAR - 626 001

Semester III	DIETETICS I	Hours/Week: 5	
Core Course-5		Credits: 5	
Course Code 20UHSC31		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, the students will be able to

- CO1: describe the concept, importance and principles of meal planning, food pyramid, space foods and sports nutrition. [K1]
- CO2: explain the factors influencing the meal planning, RDA, nutritional requirements, changes that occur during the various stages of life span and classify space food and energy systems in the human body. [K2]
- CO3: Identify the steps involved in planning a diet and dietary guidelines to be followed, symptoms, preventive measures and treatment for various nutritional problems. [K3]
- CO4: plan the menu for various stages of lifespan and for special conditions and analyse the pros and cons of ergogenic foods and recent trends in space foods. [K4]
- CO5: recommend the menu suitable for various stages of lifespan and for special conditions which help them to get job opportunity in dietary department of hospitals, fitness centers and diet counselling centers. [K5]

Course Code 20UHSC31	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
	CO1	H	H	M	H	-	-	-	H	-
CO2	H	H	M	H	-	-	-	H	-	-
CO3	H	H	H	H	-	-	-	H	-	-
CO4	H	H	H	H	H	H	H	H	-	L
CO5	H	H	H	H	H	H	H	H	-	M



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VIRUDHUNAGAR - 626 001

Semester III	DIETETICS I	Hours/Week: 5	
Core Course-5		Credits: 5	
Course Code		Internal	External
20UHSC31N		25	75

COURSE OUTCOMES

On completion of the course, the students will be able to

- CO1: describe the concept, importance and principles of meal planning, food pyramid, space foods, sports nutrition and nutritional status of men and women. [K1]
- CO2: explain the factors influencing the meal planning, RDA, nutritional requirements, changes that occur during the various stages of life span and classify space food and energy systems in the human body. [K2]
- CO3: Identify the steps involved in planning a diet and dietary guidelines to be followed, symptoms, preventive measures and treatment for various nutritional problems. [K3]
- CO4: plan the menu for various stages of lifespan and for special conditions and analyse the pros and cons of ergogenic foods and recent trends in space foods. [K4]
- CO5: recommend the menu suitable for various stages of lifespan and for special conditions which help them to get job opportunity in dietary department of hospitals, fitness centers and diet counselling centers. [K5]

Course Code 20UHSC31N	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	H	H	M	H	-	-	-	H	-	-
CO2	H	H	M	H	-	-	-	H	-	-
CO3	H	H	H	H	-	-	-	H	-	-
CO4	H	H	H	H	H	H	H	H	-	L
CO5	H	H	H	H	H	H	H	H	-	M



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VIRUDHUNAGAR - 626 001

Semester III	ALLIED BIOLOGY – HUMAN PHYSIOLOGY	Hours/Week: 4	
Allied Course II		Credits: 4	
Course Code 20UBHA31		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: state the structure of important physiological systems including the cardio-respiratory, renal, digestive, nervous and reproductive systems. [K1]

CO2: generalize the principal tissue structures in the human body. [K2]

CO3: modify the knowledge and regulate the body functions based on disorders in the human physiology.[K3]

CO4: identify the composition and mechanism of various organs in the human body. [K3]

CO5: analyse the knowledge and appreciation of the human physiology. [K4]

Course Code 20UBHA31	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	H	H	M	H	H	-	-
CO2	H	H	M	H	H	-	-
CO3	H	H	H	H	H	-	-
CO4	H	H	H	H	H	-	L
CO5	H	H	H	H	H	-	L



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VIRUDHUNAGAR - 626 001

Semester III	ENTREPRENEURSHIP DEVELOPMENT	Hours/Week: 2	
Skill Enhancement Course- 2		Credits: 2	
Course Code 20UHSS31		Internal 40	External 60

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: describe the meaning and concept of entrepreneur, business, licensing registration, financial institutions, project report, project appraisal and social responsibilities of an entrepreneur. [K1]

CO2: explain the importance and functions of an entrepreneur, raw materials, machinery, building, proprietorship, institutional arrangements, project report, business ethics and break even analysis. [K2]

CO3: classify the types of entrepreneur, plant location, ownership, format of a report, project appraisal and infrastructural facilities for starting a new venture. [K2]

CO4: identify the qualities of an entrepreneur, procedure for starting a business, role of financial institutions, proprietorship, content of a project report and feasibility of project appraisal. [K3]

CO5: analyze the role of entrepreneur, form of ownership, commercial banks, and illustrate the project report and SWOT analysis to start a new venture. [K4]

Course Code 20UHSS31	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	M	M	L	H	-	-	-	M	-	-
CO2	M	M	L	H	-	-	-	M	-	-
CO3	M	M	L	H	-	-	-	H	-	-
CO4	H	H	L	H	H	L	L	H	-	-
CO5	H	H	L	H	H	H	H	H	-	-



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VIRUDHUNAGAR - 626 001

Semester III	BASIC FOOD SCIENCE	Hours/Week: 2	
Non Major Elective Course -1		Credits: 2	
Course Code 20UHSN31		Internal 40	External 60

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: examine the basic concept of food, functions of food, food guide

pyramid, composition of food constituents, preliminary preparations of cooking, food adulterants and food preservation. [K1]

CO2: describe the role of food in good health, objectives of cooking, food laws and regulation, principles of food preservation. [K1]

CO3: explain the nutritive values of different foods such as cereals, pulses, vegetables and fruits, nuts and oil seeds, milk and milk products, egg and flesh foods. [K2]

CO4: classify the food based on its physiological functions, food groups, food adulterants and methods of cooking and food preservation. [K2]

CO5: identify the importance of food guide pyramid, merits and demerits of cooking, food in cookery, food adulterants present in different foods and different preservation techniques. [K3]

Course Code 20UHSN31	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	M	M	-	-	H	-	-
CO2	M	M	L	-	H	-	-
CO3	M	M	-	-	H	-	-
CO4	H	M	-	-	H	-	L
CO5	H	M	H	H	H	-	L



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VIRUDHUNAGAR - 626 001

Semester III	WOMEN STUDIES	Hours/Week: 1
Generic Elective Course-1		Credit : 1
Course Code 20UGEW32		Internal 100

COURSE OUTCOMES

On completion of the course, the students will be able to

CO 1: state the significance of Women Studies in establishing Gender Justice. [K1]

CO 2: identify the multi-faceted role of Women in the Current Scenario. [K1]

CO 3: summarise their knowledge on Women Studies and Women Rights. [K2]

CO 4: illustrate the challenges and strategies in upholding Women Empowerment.

[K2]

CO 5: manipulate awareness on policies, schemes, atrocities and legal protection

for Women. [K3]

Course Code 20UGEW32	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	H	M	-	-	-	-	M
CO2	H	M	-	-	-	M	-
CO3	H	M	-	-	L	L	M
CO4	H	M	-	-	L	-	-
CO5	H	M	-	-	L	M	M



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VIRUDHUNAGAR - 626 001

Semester IV	DIETETICS II	Hours/Week: 5	
Core Course-6		Credits: 5	
Course Code 20UHSC41		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: state the definition, concept and principles of diet therapy, dietitian and various diseases and disorders. [K1]

CO2: explain the purpose, importance and types of diet therapy, qualities of a dietitian and explain the determination, diagnostic techniques and causes of various diseases and disorders. [K2]

CO3: identify the mode of special feeding, role of dietitian, IDA, clinical manifestations and consequences of various diseased conditions. [K3]

CO4: plan the menu for various diseased conditions based on the principles, nutritional requirements, dietary considerations and also focus on the diet counselling. [K4]

CO5: recommend the diet for various diseased conditions. [K5]

Course Code 20UHSC41	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	H	M	M	H	M	M	M	H	-	-
CO2	H	M	M	H	M	M	M	H	-	-
CO3	H	H	M	H	H	H	H	H	-	-
CO4	H	M	M	H	H	H	H	H	-	L
CO5	H	M	M	H	H	H	H	H	-	L



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Semester IV	DIETETICS II	Hours/Week: 5	
Core Course-6		Credits: 5	
Course Code 20UHSC41N		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: state the definition, concept and principles of diet therapy, dietitian and various diseases and disorders. [K1]

CO2: explain the purpose, importance and types of diet therapy, qualities of a dietitian and explain the determination, diagnostic techniques and causes of various diseases and disorders. [K2]

CO3: identify the mode of special feeding, role of dietitian, IDA, clinical manifestations and consequences of various diseased conditions. [K3]

CO4: plan the menu for various diseased conditions based on the principles, nutritional requirements, dietary considerations and also focus on the diet counselling. [K4]

CO5: recommend the diet for various diseased conditions. [K5]

Course Code 20UHSC41N	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	H	M	M	H	M	M	M	H	-	-
CO2	H	M	M	H	M	M	M	H	-	-
CO3	H	H	M	H	H	H	H	H	-	-
CO4	H	M	M	H	H	H	H	H	-	L
CO5	H	M	M	H	H	H	H	H	-	L



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Semester IV	DIETETICS LAB	Hours/Week: 2	
Core Practical -2		Credits: 2	
Course Code 20UHSC41P		Internal 40	External 60

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: apply the nutrition and diet principles, RDA recommended by ICMR and identify the foods to be included and excluded for normal and diseased persons. [K3]

CO2: plan the suitable diet for normal and diseased persons. [K3]

CO3: prepare the planned menu for normal and diseased persons. [K3]

CO4: make use of ICMR recommended RDA value and compute the nutritional value for the planned menu of the normal and diseased persons and prepare the record. [K3]

CO5: compare the recommended nutritive values and obtained nutritive values and comment its results. [K4]

Course Code 20UHSC41P	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	H	M	M	H	L	M	M	H	L	L
CO2	H	H	M	H	H	H	H	H	H	M
CO3	H	H	M	H	H	H	H	H	H	M
CO4	H	H	M	H	H	H	H	H	H	M
CO5	H	H	M	H	H	H	H	H	H	M



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VIRUDHUNAGAR - 626 001

Semester IV	ALLIED BIOLOGY - FUNCTIONAL FOODS AND NUTRACEUTICALS	Hours/Week: 4	
Allied Course - II		Credits: 4	
Course Code 20UBHA41		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: recall the nutraceuticals and functional food. [K1]

CO2: compare the nutraceuticals present in the natural foods. [K2]

CO3: interpret the effect of functional food and nutraceuticals in health. [K3]

CO4: determine the functional foods and nutraceuticals of microbial origin. [K3]

CO5: conclude the concepts about the physical and chemical properties of the food constituents. [K4]

Course Code 20UBHA41	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	H	H	H	H	H	-	-
CO2	H	H	H	H	H	-	-
CO3	H	H	H	H	H	-	-
CO4	H	H	H	H	H	-	-
CO5	H	H	H	H	H	-	-



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Semester IV	BIOCHEMICAL ANALYSIS LAB	Hours/Week: 2	
Allied Course Practical		Credits: 2	
Course Code 20UBHA41P		Internal 40	External 60

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: apply the basic concepts learnt in food science for the experiment to estimate the amount of Dietary fibers present in dried leafy vegetables. [K3]

CO2: sketch the structure and interpret the functions of human organs. [K3]

CO3: identify the phytochemicals present in the functional foods. [K3]

CO4: calculate and interpret the amount of Dietary fibers and the phytochemicals present in the food sample. [K3]

CO5: analyze the importance and role of biochemical properties in human body. [K4]

Course Code 20UBHA41P	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	H	H	H	H	H	H	H
CO2	H	H	H	H	H	H	H
CO3	H	H	H	H	H	H	H
CO4	H	H	H	H	H	H	H
CO5	H	H	H	H	H	H	H



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VIRUDHUNAGAR - 626 001

Semester IV	INTERIOR DESIGN	Hours/Week: 2	
Skill Enhancement Course - 3		Credits: 2	
Course Code 20UHSS41		Internal 40	External 60

COURSE OUTCOMES

On completion of the course, the students will be able to

- CO1: describe the concept of design, elements and principles of design, colour, accessories, furniture, window treatment and flower arrangement in interior decoration. [K1]
- CO2: discuss the characteristics of design and elements, ways of creating designs, qualities of colour and general rules to be followed in window treatment, furniture and flower arrangement. [K2]
- CO3: describe the various types of design, colour, accessories, curtains and flower arrangements. [K2]
- CO4: identify the role of elements and principles of design, accessories, flower arrangements, furniture and colour in everyday life. [K3]
- CO5: plan the suitable elements and principles of design, colour, accessories, furniture and flower arrangement in interior decoration. [K4]

Course Code 20UHSS41	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	H	H	M	H	L	-	-	H	-	-
CO2	H	M	M	H	L	-	-	H	-	L
CO3	H	H	M	H	-	-	-	H	-	-
CO4	H	H	M	H	H	H	H	H	-	L
CO5	H	H	M	H	H	H	H	H	-	M



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Semester IV	Internship / Field Project (2020 -21 onwards)	Hours/Week: 0
PART IV		Credit: 1
Course Code 20UHSI41G		Internal 100

COURSE OUTCOMES

On completion of the Internship/Field Project, students will be able to

CO1: relate their theoretical insights with hands-on experience. [K3]

CO2: develop technical skills to their respective field of study. [K3]

CO3: demonstrate the attributes such as observational skills, team spirit and inter personal skills built through site visits. [K3]

CO4: exhibit the written communication skills acquired through internship/field project. [K3]

CO5: analyze the observations and results and communicate their academic and technological knowledge appropriately oral means. [K4]

Course Code 20UHSI41G	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	H	M	M	M	M	H	-
CO2	H	M	M	M	M	H	
CO3	H	M	-	-	-	H	
CO4	H	H	M	M	-	M	H
CO5	H	M	H	H	M	-	



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VIRUDHUNAGAR - 626 001

Semester IV	BASIC NUTRITION AND DIETETICS	Hours/Week: 2	
Non Major Elective Course -2		Credits: 2	
Course Code 20UHSN41		Internal 40	External 60

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: describe the concept of food, nutrients, balanced diet, RDA, food sources and meal planning. [K1]

CO2: state the principles of meal planning for normal and diseased persons and the functions of nutrients. [K1]

CO3: classify nutrients and explain the causes for deficiency diseases of macro and micro nutrients and the factors influencing meal planning. [K2]

CO4: explain the nutritional requirements and dietary guidelines for the various stages of life span and the special conditions. [K2]

CO5: write the clinical symptoms, treatment and dietary modifications for various factors and plan the menu for normal and diseased people. [K3]

Course Code 20UHSN41	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	M	M	-	-	H	-	-
CO2	M	M	L	-	H	-	-
CO3	M	M	-	-	H	-	-
CO4	H	M	L	L	H	-	-
CO5	H	M	H	H	H	-	L



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VIRUDHUNAGAR - 626 001

Semester IV	DISASTER MANAGEMENT	Hours/Week: 1
Generic Elective Course - 2		Credit : 1
Course Code 20UGED44		Internal 100

COURSE OUTCOMES

On completion of the course, the students will be able to

CO 1: recall the basic concepts of Disaster Management. [K1]

CO 2: define the types of disasters, disaster management cycle, and agencies for disaster management. [K2]

CO 3: explain the types of disaster, its mitigation and management with Examples. [K2]

CO 4: categorising the disasters, phases of disaster management, agencies involved and the role of IT in disaster management. [K3]

CO 5: Illustrate the causes and effects of manmade and natural disasters, relief, response, stakeholders and the role of technology in disaster management. [K3]

Course Code 20UGED44	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO 1	H	H	M	M	L	H	M
CO 2	H	M	H	M	L	H	H
CO 3	H	M	H	H	L	H	L
CO 4	H	M	L	H	H	H	H
CO 5	H	M	M	H	H	H	H



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VIRUDHUNAGAR - 626 001

Semester V	FOOD MICROBIOLOGY	Hours/Week:4	
Core Course - 7		Credits: 4	
Course Code 20UHSC51		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: describe the basic concept of microbiology, food spoilage, fermented foods, food-borne diseases and control of microbes. [K1]

CO2: discuss the types of microbe, food spoilage, food - borne diseases, food fermentation and agents to preserve foods. [K2]

CO3: identify the features of microbes, the factors responsible for food spoilage and fermentation technology and preventive measures to control food - borne disease outbreaks. [K3]

CO4: examine the role of microbes in economic development, food fermentation, food spoilage, food - borne diseases and methods to control microbes in food handling units. [K4]

CO5: interpret the microbes in food with spoilage, food-borne diseases and recommend suitable methods to prepare fermented foods and preserve various foods. [K5]

Course Code 20UHSC51	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	L	L	L	L	-	-	-	M	-	-
CO2	L	L	L	L	-	-	M	M	-	L
CO3	M	M	H	H	-	-	M	M	-	H
CO4	H	H	H	H	H	M	M	H	-	H
CO5	H	H	H	H	H	H	H	H	-	H



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VIRUDHUNAGAR - 626 001

Semester: V	TEXTILES AND CLOTHING	Hours/Week:4	
Core Course – 8		Credits: 4	
Course Code 20UHSC52		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: describe the concept and importance of textile fibres, fabric construction, finishes, dyeing, printing, pattern making, wardrobe planning and dry cleaning. [K1]

CO2: discuss the types of textile fibre, yarn and fabric construction, finishes, dyeing and printing, pattern making and laundry and also explain the manufacturing process of textile fibres and methods of dry cleaning and stain removal. [K2]

CO3: write the principles of design, garment construction, wardrobe planning, laundry and dry cleaning and uses of textile fibres, woven and non-woven fabric, dyeing, printing, traditional textiles, evaluation of finishes and wardrobe planning. [K3]

CO4: analyze the properties of textile fibres and yarn, qualities of fabric and merits and demerits of pattern making and factors to be considered in dry cleaning, selection of clothes for dyeing, printing, garment construction and different age group of people and selection of design in relation to figure types. [K4]

CO5: recommend the suitable cloth for different age group of people by understanding the processing, properties and uses of textile fibres, fabric production and cloth construction. [K5]

Course Code 20UHSC52	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	M	M	M	H	M	M	M	H	-	M
CO2	M	M	M	H	M	M	M	H	-	M
CO3	H	H	M	H	M	M	M	H	-	M
CO4	H	H	H	H	H	H	H	H	-	H
CO5	H	H	H	H	H	H	H	H	-	H



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VIRUDHUNAGAR - 626 001

Semester: V	TEXTILES AND CLOTHING	Hours/Week:4	
Core Course – 8		Credits: 4	
Course Code 20UHSC52N		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: describe the concept and importance of textile fibres, fabric construction, finishes, dyeing, printing, pattern making, wardrobe planning and dry cleaning. [K1]

CO2: discuss the types of textile fibre, yarn and fabric construction, finishes, dyeing and printing and colour fastness testing methods, pattern making and laundry and also explain the manufacturing process of textile fibres and methods of dry cleaning and stain removal. [K2]

CO3: write the principles of design, garment construction, wardrobe planning, laundry and dry cleaning and uses of textile fibres, woven and non-woven fabric, dyeing, printing, colour fastness, traditional textiles, evaluation of finishes and wardrobe planning. [K3]

CO4: analyze the properties of textile fibres and yarn, qualities of fabric and merits and demerits of pattern making and factors to be considered in dry cleaning, selection of clothes for dyeing, printing, garment construction and different age group of people and selection of design in relation to figure types. [K4]

CO5: recommend the suitable cloth for different age group of people by understanding the processing, properties and uses of textile fibres, fabric production and cloth construction. [K5]

Course Code 20UHSC52N	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	M	M	M	H	M	M	M	H	-	M
CO2	M	M	M	H	M	M	M	H	-	M
CO3	H	H	M	H	M	M	M	H	-	M
CO4	H	H	H	H	H	H	H	H	-	H
CO5	H	H	H	H	H	H	H	H	-	H



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VIRUDHUNAGAR - 626 001

Semester V	HUMAN DEVELOPMENT	Hours/Week:4	
Core Course - 9		Credits: 4	
Course Code 20UHSC53		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: state the concept of growth and development, children with special needs, preschool education and characteristics of various stages of life span. [K1]

CO2: explain the areas of growth and development for various stages of life span, child birth, functioning of preschool, methods of child study, play, discipline, habits, behavioural problems, needs of children and children with special needs. [K2]

CO3: identify the principles of growth and development, preschool programme and habits and find the changes that occur and care to be taken in various stages of lifespan. [K3]

CO4: analyse the causes, treatment and preventive measures of problems in various stages of lifespan and children with special needs and examine the factors influencing growth and development. [K4]

CO5: recommend the best method of rearing the child at various stages of lifespan to achieve positive human relationship. [K5]

Course Code 20UHSC53	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
	CO1	H	H	M	H	L	L	M	H	-
CO2	H	H	M	H	L	M	H	H	-	L
CO3	H	H	M	H	M	M	H	H	-	L
CO4	H	H	M	H	H	H	H	H	-	-
CO5	H	H	M	H	H	H	H	H	-	L



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VIRUDHUNAGAR - 626 001

Semester V	HUMAN DEVELOPMENT	Hours/Week:4	
Core Course - 9		Credits: 4	
Course Code 20UHSC53N		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: state the concept of growth and development, children with special needs, preschool education and characteristics of various stages of life span. [K1]

CO2: explain the areas of growth and development for various stages of life span, child birth, functioning of preschool, methods of child study, play, discipline, habits, behavioural problems, needs of children and children with special needs. [K2]

CO3: identify the principles of growth and development, preschool programme and habits and find the changes that occur and care to be taken in various stages of lifespan. [K3]

CO4: analyse the causes, treatment and preventive measures of problems in various stages of lifespan and children with special needs and examine the factors influencing growth and development.[K4]

CO5: recommend the best method of rearing the child at various stages of lifespan to achieve positive human relationship. [K5]

Course Code 20UHSC53N	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	H	H	M	H	L	L	M	H	-	L
CO2	H	H	M	H	L	M	H	H	-	L
CO3	H	H	M	H	M	M	H	H	-	L
CO4	H	H	M	H	H	H	H	H	-	-
CO5	H	H	M	H	H	H	H	H	-	L



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VIRUDHUNAGAR - 626 001

Semester V	BASIC STATISTICS	Hours/Week: 4	
DSEC – 1		Credits: 4	
Course Code 20UHSE51		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: define the basic concept of research, statistics, sampling and sampling methods, data representation, measures of central tendency, dispersion, correlation and regression.

[K1]

CO2: explain the types of research, data, sampling, data representation, measures of central tendency, dispersion, correlation and regression. [K2]

CO3: identify the sources of data, frequency distribution, sampling techniques and manipulate the collected data using statistical techniques. [K3]

CO4: analyse the properties, advantages and disadvantages of methods involved in collection, sampling, summarization and analysis of data. [K4]

CO5: assess the various statistical techniques to manage research work in the field of health and sciences. [K5]

Course Code	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
20UHSE51	1.a	1.b	2.a	2.b	3	4.a	4.b	5	6	7
CO1	M	M	L	M	M	M	-	M	-	-
CO2	M	M	M	M	M	M	-	M	-	M
CO3	M	M	H	H	H	M	-	M	-	M
CO4	H	H	H	H	H	M	-	H	-	M
CO5	H	H	H	H	H	M	-	H	-	H



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Semester V	BASIC STATISTICS	Hours/Week: 4	
DSEC – 1		Credits: 4	
Course Code 20UHSE51N		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, students will be able to

- CO1: define the basic concept of research, statistics, sampling and sampling methods, data representation, measures of central tendency, dispersion, correlation and research report. [K1]
- CO2: explain the types of research, data, tools, sampling, data representation, measures of central tendency, dispersion and correlation. [K2]
- CO3: identify the sources of data, frequency distribution, sampling techniques and manipulate the collected data using statistical techniques. [K3]
- CO4: analyse the properties, advantages and disadvantages of methods involved in collection, sampling, summarization and analysis of data. [K4]
- CO5: assess the various statistical techniques to manage research work in the field of health and sciences. [K5]

Course Code 20UHSE51N	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	M	M	L	M	M	M	-	M	-	-
CO2	M	M	M	M	M	M	-	M	-	M
CO3	M	M	H	H	H	M	-	M	-	M
CO4	H	H	H	H	H	M	-	H	-	M
CO5	H	H	H	H	H	M	-	H	-	H



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Semester V	FASHION AND APPAREL MARKETING	Hours/Week: 4	
DSEC – 1		Credits: 4	
Course Code 20UCFE52		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: describe the concept and importance of fashion marketing, advertising, consumer market and buyer behavior, marketing environment, standardization and grading in an apparel industry. [K1]

CO2: explain the types and functions of marketing environment, marketing assembling fashion industry, fashion advertising, advertising agencies, standardization and grading in an apparel industry. [K2]

CO3: find the techniques to be followed in fashion marketing, advertising agencies and the role of fashion designers, buyers, predictors, manufacturers, wholesalers, and retailers. [K3]

CO4: examine the merits and demerits of fashion advertising and advertising agencies and analyze the usage of fashion marketing in an apparel industry. [K4]

CO5: interpret the new trends involved in fashion marketing and advertising. [K5]

Course Code 20UCFE52	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	H	H	M	M	L	-	-	-	M	M
CO2	H	H	M	M	M	-	-	-	M	M
CO3	H	H	M	M	M	-	-	-	H	M
CO4	H	H	M	M	M	-	-	-	H	M
CO5	H	H	M	M	L	-	-	-	M	M



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Semester V	TEXTILE TESTING	Hours/Week: 4	
DSEC – 1		Credits: 4	
Course Code 20UHSE53		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: state the concept and importance of testing the fibres, yarns, wet ability and fabric.

[K1]

CO2: discuss the methods and machineries used in testing the fibres, yarns, wet ability, fabric and also the standards for textile testing. [K2]

CO3: find the changes that occur in textile processing. [K3]

CO4: assess the properties of fibres, yarns, dyed and finished fabrics. [K4]

CO5: predict the suitable method for physical testing of fibres, yarns and fabric. [K5]

Course Code 20UHSE53	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	L	M	L	M	-	-	-	L	-	-
CO2	M	M	L	M	L	L	L	L	-	L
CO3	M	H	L	H	H	H	H	H	-	-
CO4	H	H	L	H	H	H	H	H	-	-
CO5	H	H	L	H	H	H	H	H	-	-



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VIRUDHUNAGAR - 626 001

Semester V	PROJECT	Hours/Week: -
Core Course - 10		Credits:1
Course Code 20UHSC5PR		Internal - 100

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: find out the existing problems of the community. [K3]

CO2: plan the research design, write the methodology for the study and carry out it. [K3]

CO3: make use of the collected data to prepare the research report. [K3]

CO4: analyze the results and infer it. [K4]

CO5: defend the research findings which in turn helpful for human upliftment. [K5]

Course Code 20UHSC5PR	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	M	H	L	M	H	H	H	H	M	-
CO2	H	H	H	H	H	H	H	H	H	L
CO3	H	H	H	H	H	H	H	H	H	H
CO4	H	H	H	H	H	H	H	H	H	H
CO5	H	H	H	H	H	H	H	H	H	H



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VIRUDHUNAGAR - 626 001

Semester V	FAMILY RESOURCE MANAGEMENT	Hours/Week: 2	
Skill Enhancement Course - 4		Credits: 2	
Course Code 20UHSS51		Internal 40	External 60

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: describe the concept and importance of management, motivating factors in management, decision, decision making, resources and resource management. [K1]

CO2: discuss the types of motivating factors in management, decision, resource, efforts in energy management, fatigue, income, budget, saving and investment.[K2]

CO3: explain the process of management, methods of handling money, process of decision making, time management and budget making. [K2]

CO4: write the principles of home management, body mechanism in energy management, resources, decision making and investment, theories of needs and Mundel's classes of change, Engel's law of consumption and techniques involved in work simplification. [K3]

CO5: analyse the characteristics of home management, motivating factors in management, resource management, income and factors influencing the resources, time and standard of living. [K4]

Course Code 20UHSS51	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	H	H	M	H	M	L	M	H	-	L
CO2	H	H	M	H	L	M	H	H	-	L
CO3	H	H	M	H	L	M	H	H	-	L
CO4	H	H	M	H	M	M	H	H	-	L
CO5	H	H	M	H	H	H	H	H	-	-



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VIRUDHUNAGAR - 626 001

Semester V	FOOD PRESERVATION AND BAKERY PRACTICAL	Hours/Week:2 T-1, P-1	
Skill Enhancement Course - 5		Credits: 2	
Course Code 20UHSS52P		Internal 40	External 60

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: write the aim and suitable ingredients required for preparing fruits, vegetables and bakery products. [K3]

CO2: write the procedure for making fruits, vegetables and bakery products. [K3]

CO3: prepare the fruits, vegetables and bakery products. [K3]

CO4: calculate the cost of the prepared items. [K3]

CO5: analyse and comment the quality parameters of the prepared items. [K4]

Course Code 20UHSS52 P	PO1		PO2		PO 3	PO4		PO 5	PO 6	PO 7
	PS O 1.a	PS O 1.b	PS O 2.a	PS O 2.b	PS O 3	PS O 4.a	PS O 4.b	PS O 5	PSO 6	PSO 7
CO1	H	H	L	L	L	M	L	H	L	H
CO2	H	H	L	L	H	H	M	H	L	H
CO3	H	H	M	M	H	H	M	H	M	H
CO4	H	H	L	L	H	H	M	H	L	H
CO5	H	H	L	L	H	H	M	H	L	H



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VIRUDHUNAGAR - 626 001

Semester V	COMMUNITY NUTRITION	Hours/Week: -
Extra Credit Course		Credits: 2
Course Code 20UHSO51		Internal 100

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: state the concept of community nutrition, malnutrition, healthcare, nutrition monitoring, nutrition education, food and nutrition security.

CO2: identify the causative factors and consequences of the nutrition and health problems in the community.

CO3: describe the methods to assess the nutritional status and intervention programmes to combat nutritional problems of the community.

CO4: illustrate the frame work for health care system, food security, nutrition security, nutrition surveillance system and nutrition education.

CO5: analyse the role of food security, nutritional assessment, nutrition education and public nutritionists in prevention of nutritional problems.



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VIRUDHUNAGAR - 626 001

Semester V	ENVIRONMENTAL STUDIES	Hours/Week: 2	
PART IV		Credits: 1	
Course Code 20UGES51		Internal 100	External -

COURSE OUTCOMES

On completion of the course, students will be able to

CO1 : State the social aspects of the environment, the present condition of the earth and the impact of human activities locally and globally. [K1]

CO2 : Explain the biodiversity conservation, environmental hazards and current possible disasters. [K2]

CO3 : Describe the need for sustainable development. [K2]

CO4 : Solve the environmental associated problems. [K3]

CO5 : Identify environmental legislations and management strategies. [K3]

Course Code 20UGES51	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO 1	H	H	L	L	L	-	L
CO 2	H	H	L	L	L	-	-
CO 3	H	H	L	L	L	-	-
CO 4	H	H	H	H	L	-	-
CO 5	H	H	H	H	L	-	H



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Semester VI	NUTRITIONAL BIOCHEMISTRY	Hours/Week: 5	
Core Course -11		Credits: 4	
Course Code 20UHSC61		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: outline the basic concept and biological importance of buffer systems, water, enzymes and biomolecules in human being. [K1]

CO2: describe the types, structure and properties of biomolecules present in human body. [K2]

CO3: identify the various biochemical mechanisms and metabolic pathway occurs in human body. [K3]

CO4: analyse the causes and clinical manifestations of dehydration and metabolic disorders of human body. [K4]

CO5: assess the interrelationships between biomolecules within the human body to maintain the sustainable health. [K5]

Course Code 20UHSC61	PO1		PO2		PO3	PO4		O5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	H	L	-	L	L	M	M	L	-	L
CO2	H	L	-	L	H	H	M	M	-	M
CO3	H	L	-	L	H	H	M	M	-	M
CO4	H	L	-	L	H	H	H	H	-	H
CO5	H	L	-	L	H	H	H	H	-	H



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Semester VI	INTERNSHIP - DIETETICS	Hours/Week:5	
Core Course - 12		Credits: 4	
Course Code 20UHSC62		Internal 50	External 50

COURSE OUTCOMES

On completion of the course, students will be able to

- CO1: identify the procedure followed in the dietary department of the hospital, nutritional assessment techniques and clinical manifestations of the patients. [K3]
- CO2: plan and prepare the routine hospital and special feeding diet for the diseased persons based on the diet principles and RDA recommended by ICMR. [K3]
- CO3: make use of ICMR recommended RDA value and compute the nutritional value for the planned menu of the diseased persons. [K3]
- CO4: analyze the nutritive values for the planned menu and infer the result and prepare the record. [K4]
- CO5: recommend the suitable therapeutic diet for the patients to improve the health status. [K5]

Course Code 20UHSC62	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	H	H	H	H	H	H	H	H	H	H
CO2	H	H	M	H	H	H	H	H	H	H
CO3	H	H	H	H	H	H	H	H	H	H
CO4	H	H	H	H	H	H	H	H	H	H
CO5	H	H	H	H	H	H	H	H	H	H



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VIRUDHUNAGAR - 626 001

Semester VI	EXTENSION EDUCATION	Hours/Week:5	
Core course - 13		Credits: 4	
Course Code 20UHSC63		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: state the definition, concept, scope, objectives, need and importance of extension education, communication, extension teaching methods, extension teaching aids, programme planning and poverty alleviation programmes and also the qualities of the extension workers. [K1]

CO2: discuss the types of education, communication, teaching methods, audio visual aids, three tier system of panchayat raj, poverty alleviation programmes and evaluation techniques. [K2]

CO3: write the principles and philosophy of extension education and programme planning, role and functions of extension workers, communication, extension methods, audio visual aids, panchayat raj system and poverty alleviation programmes. [K3]

CO4: analyze the techniques of teaching methods and models of communication, steps in preparation of audio visual aids, programme planning process, activities of poverty alleviation programmes, barriers in communication, criteria for programme planning and the selection of audio visual aids. [K4]

CO5: choose the suitable extension methods, audio visual aids to overcome the community problems. [K5]

Course Code 20UHSC63	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	H	H	M	M	M	M	M	H	-	H
CO2	H	H	M	M	H	H	M	H	-	H
CO3	H	H	H	H	H	H	M	H	-	H
CO4	H	H	M	L	H	H	M	H	-	H
CO5	H	H	M	L	H	H	M	H	-	H



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VIRUDHUNAGAR - 626 001

Semester VI	FOOD ANALYSIS PRACTICAL	Hours/Week:3	
Core Course Practical - III		Credits: 3	
Course Code 20UHSC61P		Internal 40	External 60

COURSE OUTCOMES

On completion of the course, students will be able to

CO 1: identify the various equipment used in food analysis laboratory. [K3]

CO 2: write the aim, principle and procedure of the food analysis methods. [K3]

CO 3: determine the quality of food by using various food analytical techniques. [K3]

CO 4: calculate the amount of nutrients and microbial load present in the food sample and record it. [K3]

CO 5: comment on the reagents, reactions and techniques involved in analyzing the food samples. [K4]

Course Code 20UHSC61P	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	L	H	L	H	H	M	M	M	-	L
CO2	H	H	L	H	H	H	H	H	-	M
CO3	H	H	L	H	H	H	H	H	-	M
CO4	H	H	L	H	H	H	H	H	-	H
CO5	H	H	L	H	H	H	H	H	-	H



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VIRUDHUNAGAR - 626 001

Semester VI	TEXTILES AND CLOTHING PRACTICAL	Hours/Week: 3	
Core Course Practical – IV		Credits: 3	
Course Code 20UHSC62P		Internal 40	External 60

COURSE OUTCOMES

On completion of the course, the students will be able to

CO1: find the principles involved in removing the stains, identification of fibre and clothing construction. [K3]

CO2: identify the procedure involved in sample stitches, embroidery and garment construction. [K3]

CO3: make use of the basic drafting and stitching procedure for constructing the sample stitches, embroidery and garments. [K3]

CO4: prepare the sample stitches and garments with novel ideas and prepare the record. [K3]

CO5: analyse the factors influencing the construction of sample stitches and garments. [K4]

Course Code 20UHSC62P	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	M	M	M	M	M	M	M	H	M	H
CO2	M	M	M	M	M	M	M	H	M	H
CO3	M	M	M	M	M	M	M	H	M	H
CO4	H	H	H	H	H	H	H	H	H	H
CO5	H	H	H	H	H	H	H	H	H	H



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VIRUDHUNAGAR - 626 001

Semester VI	ART IN EVERYDAY LIFE PRACTICAL	Hours/Week:2	
Core Course Practical - V		Credits: 2	
Course Code 20UHSC63P		Internal 40	External 60

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: identify the materials required, principle and procedure involved in preparing art objects, visual aids and furnishing a room. [K3]

CO2: find the utility of the art objects and visual aids in an effective and attractive way. [K3]

CO3: prepare the art objects and visual aids needed for day today life and teaching. [K3]

CO4: utilize the prepared art objects and visual aids for interior decoration and teaching for preschool and extension activities respectively and prepare the record. [K3]

CO5: analyze the quality of the prepared items. [K4]

Course Code 20UHSC63P	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	M	M	L	L	L	L	M	H	-	L
CO2	M	M	L	L	M	L	M	H	-	L
CO3	H	H	M	H	M	L	H	H	-	L
CO4	H	H	H	H	H	L	H	H	-	L
CO5	H	H	H	H	H	L	H	H	-	L



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VIRUDHUNAGAR - 626 001

Semester VI	CULINARY ART	Hours/Week: 5	
DSEC – 2		Credits: 4	
Course Code 20UHSE61		Internal 25	External 75

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: state the concept and definition of culinary art, cooking, equipment, menu, food services, food preparations, table appointments, stocks, soups, sauces, custards, salads, garnishes, sections of kitchen, job description, attributes and etiquette of kitchen personal. [K1]

CO2: discuss the types of cuisine, cookery, equipment, menu, food service, stock, soup, sauce, custard, salad, sections of kitchen, napkin folding, job description and attributes. [K2]

CO3: discover the history of culinary services and write the criteria for selecting different tools and equipment, methods and importance of preparing stock, soup, sauce, custard, salad, napkin and duties, styles of food services and responsibilities of various chefs in kitchen. [K3]

CO4: analyse the advantages and disadvantages of cookery, care and maintenance of equipment, table appointment, menu planning, standards for quality sauces, ingredients used in stocks, soups, sauce, custard, salad, job description of kitchen personnel and coordination of kitchen with other departments. [K4]

CO5: predict the culinary art practices in different regions of India. [K5]

Course Code 20UHSE61	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	M	M	L	M	M	L	L	M	-	-
CO2	M	M	L	M	M	L	L	M	-	L
CO3	H	H	L	H	H	H	H	M	-	M
CO4	H	H	L	H	H	H	H	H	L	M
CO5	H	H	L	H	H	M	H	H	L	M



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VIRUDHUNAGAR - 626 001

Semester VI	PRESPECTIVES OF TEXTILES AND FASHION	Hours/Week: 5	
DSEC – 2		Credits: 4	
Course Code 20UCFE62		Internal 1 25	External 75

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: state the concept and importance of textile testing and technical textiles recall the history of fashion accessories and embroideries and list the characteristics of knitted fabrics. [K1]

CO2: classify the types of knitting, textile testing, technical textiles, embroideries and fashion accessories and write the functions of textile testing and knitting. [K2]

CO3: find out the applications of textile testing, technical textiles, embroidery threads and fashion accessories and find out the techniques involved in knitting process. [K3]

CO4: analyze the changes occur in textile testing, factors to be considered in selection of fashion accessories, defects in stitches and differentiation in perspectives of textiles and fashion. [K4]

CO5: interpret the new trends in the perspectives of textiles and fashion. [K5]

Course Code 20UCFE62	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	H	H	H	M	M	L	M	L	-	-
CO2	H	H	H	M	M	L	M	L	-	-
CO3	H	H	H	M	M	M	M	M	-	-
CO4	H	H	H	M	L	M	M	M	-	-
CO5	H	H	H	M	L	M	M	M	-	-



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VIRUDHUNAGAR - 626 001

Semester VI	FOOD TOXICOLOGY	Hours/Week:5	
DSEC – 2		Credits: 4	
Course Code 20UHSE63		Interna 25	External 75

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: state the basic concept of toxicology and toxic constituents in foodstuffs. [K1]

CO2: explain the divisions of toxicology and types of toxin present in various foodstuffs.

[K2]

CO3: identify the principle of toxicology, mode of action and occurrence of toxicants in foods. [K3]

CO4: analyse the toxicity level and effect of toxicants present in foods. [K4]

CO5: recommend the preventive measures to overcome the health problems to attain sustainable community health. [K5]

Course Code 20UHSE63	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	L	L	L	M	-	-	-	M	-	-
CO2	L	L	M	H	-	-	H	M	-	M
CO3	M	M	H	H	-	-	M	M	-	M
CO4	H	H	H	H	H	-	M	H	-	M
CO5	H	H	H	H	H	H	H	H	-	M



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VIRUDHUNAGAR - 626 001

Semester VI	FAMILY DYNAMICS	Hours/Week: 2	
Skill Enhancement Course – 6		Credits: 2	
Course Code 20UHSS61		Internal 40	External 60

COURSE OUTCOMES

On completion of the course, students will be able to

CO1: state the concept of family, marriage, crisis, stress, population education, sex education and counselling. [K1]

CO2: explain the types of family, gender roles, marriage, marital adjustments, crisis, stress, family planning and counselling. [K2]

CO3: discuss the functions of family and marriage, marriage ceremonies and laws of Hindu, Christian and Muslim, family problems, factors influencing marital adjustments, content of population education, methods of imparting sex education and counselling process. [K2]

CO4: find the changes in the family, marriage, family crisis and the techniques involved in marital adjustments, coping strategies, population education, sex education and also counselling at various levels. [K3]

CO5: analyze the causes for the contemporary issues in the family and develop the skills in handling real life situations. [K4]

Course Code 20UHSS61	PO1		PO2		PO3	PO4		PO5	PO6	PO7
	PSO 1.a	PSO 1.b	PSO 2.a	PSO 2.b	PSO 3	PSO 4.a	PSO 4.b	PSO 5	PSO 6	PSO 7
CO1	L	L	L	H	-	-	-	L	-	-
CO2	M	M	M	H	-	-	-	M	-	L
CO3	M	M	M	H	-	-	L	M	-	M
CO4	H	H	H	H	H	-	L	H	-	M
CO5	H	H	H	H	H	-	H	H	-	M